This is the anniversary of the Battle of Fonteney, in 1745, the great Marshal Baxe, commanding the French, detail the Duke of Cumberland after a long and hard fought on which the losses were about 15,000 men. This is the anniversary of the Battle of Fonteney, in 1745, The Washington Times Magazine Page

There is only one rule:

months, ending last Thursday.

receive \$100 as a reward.

Morning Times, May 15.

more as you care to write.

Title . Contest Closes Tomorrow

must be in the hands of the Title Editor by 6 o'clock tomorrow night.

All titles intended for competition in the Hundred Dollar Question Title Contest

Early Friday morning the several thousand titles will be turned over to the judges

The man, woman or child who submits the title adjudged to be the best will

The winning title must consist of three words or less; it must be

The winning title and the name of the winner will be published in the Sunday

If you read the story you are qualified to write an appropriate title. If you have not written a title do so today. If you have already written a title, send in as many

-Mrs. William Atherton DuPuy, president of the American Penwomen's League; George F. Bowerman, librarian at the Public Library; and Vivian St. John, Literary Editor of

Everybody is eligible to participate in this contest, except employes of The Washington Times and their families. There is no limit to the number of titles anyone may

original and indicate the character of the story written by Winnie

Davis Freeman, which appeared on this page in serial form for two

Fresh From Paris

Since Washington's day our population has increased from 4,000,000, or twenty-four times. Should we increase twenty-five times in the next century and a quarter the United States would contain by 2,045 more than 2,500,000,000 souls.

FOR LOVE ABSORBING ROMANCE BY RUBY M AVERS

The Fascinating Story of a Fine, Wealthy Girl of Lowly Birth Who Is Sold In Marriage, Without Her Knowledge, to a Blue-Blood.

(Copyright, 1931.)
It was getting dusk when Philip
tot home: Long shadows lay
bout the house and garden, and a faint, cooling breeze stirred the branches of the tall trees.

He was whistling a snatch of seng under his breath, and he felt extraordinarily light-hearted.

He was an engaged man. To-

morrow he was going up to Lon-

"If you please, sir, the master would like to speak to you—he is in the library, sir."

Philip woke from his dreaming with a start.

"Oh, all right " " "
He felt absurdly bashful as he cressed the hall and opened the library door. He wondered what they would say, this father and mother of his, who had both always been such sticklers for birth and breeding. Well, they could have no objection to Kitty on that score, at all events—her pedigree was longer than his own, in spite of the fact that her ancestors had been a somewhat shady and imperounious lot. She was a lady to her cunious lot. She was a lady to her finger-tips, bless her. What a mistress she would make for the Highway House. His mother would be pleased, he was sure. He shut the door behind him with a little

Baker said you wanted me," he began, then stopped. His father and mother were both in the room and his mother and mother not crying, surely?

He took a quick step forward and stood beside her.

"What is it? What has happened? Mother " "

But it was his father who an-swered, his father who spoke in a voice broken by emotion and rough with feeling.
"It's ruination, Phil, that's what

"It's ruination, Phil, that's what it is, my boy."

"Ruination!" The young man stared. "What on earth—" He tried to laugh. "Guv'nor, what are you talking about? Mother—"

"It's the truth, my boy." The old man had walked over to the winder into the winder of the winder dow now, and stood staring into

dow now, and stood staring into the garden with eyes that saw more acutely than ever before the beauties of his home with perhaps would soon be his no longer, and suddenly his enforced calm broke and he flung up his clench ed hands with a groan.

"After all these years " " " nebody but a Winterdick has ever lived at the Highway House. " " " It was that cry which told Philip the deadly earnestness of it all; a sudden feeling of weakness came over him; he clenched his hand on the back of his mother's chair. "Ruination. It was an ugly word "Ruination. It was an ugly word He stammered out that it was a

mistake, of course it must be a mistake—there was a way of putting things right—it was too absurd—too unthinkable.

"It's your father's optimism that has ruined us." his mother said, passionately. "His absurd optimism and his confidence in anyone who chooses to put hair-brained schemes before him. I warned you not to listen to that man, Lionel; you know I did-you know that I did, Phil-and now what is the

FATAL OPTIMISM. ing about?" There was sharp ir-ritation in Philip's voice; his

nerves felt all on edge.
"Sinclair . . I begged your father not to have anything to do
with him. I distrusted the man
from the first—you remember the
day he came, Phil?"
"Yes, yes"—Philip remembered

it well, remembered that he, too, had shared his mother's dislike of

Speaking of Us

blow off steam-which is frequently-they start out by saying uncomplimentary things about the middle class. But they don': call it the bourgeoisie.

Now, since the middle class in

cludes most of us, it might be well to define it. On that point, we should say that the middle class consists of everybody except those persons who can pronounce "bour-geoisie" well enough to get away

Here are some of the marks of identification by which you can tell a member of the middle class: He doesn't wear spats. He says afternoon—not "awftah-

He doesn't regard suspenders as a disgrace. He doesn't take much stock in monogrammed cigarettes.

He still drinks—if possible.

He never parts his hair in the middle nor his name on the side. He doesn't think kids have as much fun now as when he was a

He believes in colleges, but he

has never been caught sitting up entil 2 a.m. chatting with a col-lege professor. He does not play the harp. He doesn't feel at home in a de-

He has only a vague idea of the difference between chinchilla and kelinsky.



His father turned.

"He was floating a company which he swore would make his fortune and double mine—the thing looked sound—I put every penny I could raise into it. I mortgaged the estate, and now " "He broke off helpleasly."

Philip dragged a chair forward and sat down, his brain was not working very clearly as yet.

working very clearly as yet.
"And the position is—what?" he

"And the position is—what?" he asked after a moment.

Mrs. Winterdick broke out again.
"The position is that we are ruined—we shall have to sell the house and go, and live somewhere quite small and cheap. I—oh, I can't bear it," she sobbed. "Think of the disgrace.'

Philip looked at his father.
"How long have you known

"How long have you known this?" he asked. He was sorry for his father, desperately sorry—the guy'nor was such a sport, such a ripping fine sport, and he looked so crushed and beaten, even his voice sounded changed as he an-

"A long time, Phil—a long time."
"And you never told me?" "I hoped things would improve —I was sure something might turn up. I thought disaster could be

The same old fatal optimism! Philip remembered how often he had heard his mother say only half seriously that it would be the ruin

of them all.
Sudden, passionate revolt surged through his heart; he brought his clenched fist down on the table. "But there must be something to stop it something that can be

His mother stopped crying. She looked up and across to where her

the man—"go on; what has he got to do with it?"

His father turned. husband stood and there was a moment of allence, fraught with meaning. Then she spoke:

"Are you going to tell him. Lionel, or shall 1?"

The old man turned heavily. "I will, my dear, of course. I will. " " He cleared his throat vigorously. "Phil, my boy " he began, then stopped, only to struggle on afresh. "I've always been a good father to you, Phil. I've given you everything you wanted, evertyhing you asked for, and you're our only son..."
He paused. "Our only son," he said

again, impressively.
'Yes. 'Philip rose to
his feet; he had not the least idea what was coming, but he felt that it was something that would matter

"Anything I can do " anything " he added, helplessly.

Yet in his heart he was asking Yet in his heart he was asking himself what on earth he could do to stem the tide that seemed about to overwhelm them. He had never done a day's work in his life, and had never been taught a profession; ne had romped through college on his sports, so to speak; he had rather liked admitting frankly that he was no mitting frankly that he was no good where brains were required, but if it was a question of mus-

"Thefe is some thing you can do." his father said. He kept his face averted as he spoke. "Some-thing that will save us all—your mother and myself-and you, too,

"Well?" There was a sharp note in the young man's voice.
"Well—" his father echoed,
"there is Dennison. You know

(To Be Centinued Tomerrow.)

a Success? Is Marriage

ELIMINATE ALIMONY. The question "Is marriage a success?" is all wrong. May as well ask "Is a cat black?" Some are and some are not. What we want to know is how to make marriage a

One of the surest ways is to eliminate alimony. Few will admit it, but the majority of girls figure that out before they get married. They take a chance and if they are not satisfied they can easily start somemiserable. Then when he can stand it no longer she will say get a di-vorce and pay me alimony. She should worry. Now I don't mean they are all

that way, but I do say that if they knew they would get none of their husband's money after separation

Advice to Lovelorn

By Beatrice Fairfax.

UNDECIDED. DEAR MISS FAIRFAX: I am going with a steady fellow whom I expect to marry some time next year. I dearly love him and he loves me. I have not had what you might call "the good times," that is, going out with a different, fellow every night. I am very popular and have had many opportunities, but because I love this steady fellow I did not make

many dates.

Now I feel as if I would love to go out with other fellows, too. So have been making dates and going out with different fellows, still loving my steady fellow the

Do you think I am doing right? Please do not say that I don't love the steady fellow, because I do, but I just crave other amusements.
I am only eighteen and I think I should have my good times before I become settled, as you might call

Should I go with one fellow or have a good time and let the good fellow pass along, or should 1 heed going with the steady fellow? Miss Fairfax, perhaps I would not meet a fellow as good as the one I have then, if I dropped him. VERY UNDECIDED.

Your indecision shows that you are not really in love with the young man. You are only in love of love you can know at eighteen. with love. That's all the kind Of course, go around with different boys and have a good time. When you are twenty-five you will probably have met some one who will make you forget all the rest of the men in the world, but until that time comes, marry no one.

Pound of Air a Big Thing

Textbooks tell us that a pound of pure carbon (the preponderating element in coal) requirese the oxygen contained in 11.6 pounds of air to complete its combustion. Few of us have any idea what 11.6 pounds of air means. The Popular Science Monthly brings it home to us as

square extending forty miles into the sky and you will have a good to burn a single pound of coal. A pound of coal would occupy a column one inch square and only three feet high.

CARE OF THE HAIR,

A New York woman says: "I have used Parisian Sage only two weeks, but my hair has wonderfully in-creased in beauty, seems much heavier, and is entirely free of dan-druff." Peoples Drug Stores sell it with money back guarantee.



they would make life more pleasant at home for him. No, I am not paying alimony, but there are so many poor fish that are one cannot help but notice it. Besides I have been foreman over girls for years all over the States and have heard them talk so much that I decided to live a happy bachelor.
ONE WHO KNOWS.

COMPELLING POWER. if-! Now the dearest woman in all the world to me was married at a very early age. He thought he cared as men often do: and she-well, she married him to get away from a life that was ruin-in gher, thinking love would come

It came! When she had been married several years she came to my home and we met. Not one affectionate word passed between us. It was not necessary. There was a dear little baby then; seen there was another. I loved them both as I would love my own chil-dren. One died. Her husband gradualy drifted away.

Now the complete understanding

of love has come to us two. There are no secrets between us. But, there is the child. Divorce is out of the question. So is hapiness riage was not a success.

There can be successful marriage under one condition only. If none were married until compelled to do so by the power of his love all marriages would be successful. Perfect love does away with all doubt and secrecy. There is nothing but implicit faith and trust-the only sure foundation for a successful marriage.

How to Keep Healthy

JUST A MAN.

preservation of health and

The principal factors in main-taining health are cleanliness of the inside and outside of the body and of all external surroundings; fresh air; sufficient quantities of pure food and water; food that is properly cooked and not indiges-tible; proper clothing, and wellregulated exercise.

The most important factors in stimulating elimination are exercise, proper food and drinking

sufficient water.

Three pints of water should be drunk daily, principally between meals; drinking water is especially beneacient before retiring and the first thing in the morning. A daily bath is necessary in or-der to keep the skin in an active

and clean condition; cold baths are best, or warm baths followed by cold plunge or shower; people who take cold easily should avoid hot baths, or even warm ones, unless followed by a cold one. Living rooms and buildings should be sufficiently large to

provide the required amount of air space for each occupant. The minimum amount of floor space per capita for each occupant should be from 85 to 100 square feet, when the height of the room does not exceed from ten to twelve A greater amount of space should be allowed in hospitals and

should be allowed in hospitals and in factories where the industries give rise to impurities.

The ill effects of an over-crowded, badly ventilated building are due to lack of oxygen and interference with body heat regulation on account of the increase of temperature and humidity due to temperature and humidity due to the giving off of heat and moisture ment in coal) requires the oxygen The healthiest methods of heating houses are the hot water and

steam heat systems. One of the greatest single measures for disease prevention is the screening of houses in order to avoid the infection of food by flies.

A Thought for Today No one is so accursed by fate. But some heart, though unknown, Responds unto his own."

THE Spanish influence—introduced since the Paris openings-appears to advantage in an afternoon frock of black taffeta, tight of basque and bouffant of skirt. The model is sleeveless, but a wide pleated organdie ruffle, rising and falling from a narrow black velvet ribbon about the throat covers the upper arm. The length of this frock indicates that Paris has not lost her

ANY charming gowns are designed for the M formal afternoon affair in Paris, and one of the smartest has been sketched as a suggestion to the American woman in doubt. For this model draped lines have been chosen, and the fabrice—soft white foulard, figured with black medal-

lions-lends itself well to sleeves that are mere extension of the loose surplice bodice. The indicated waist line is lower than normal. The skirt presents the new uneven edge, being shorter at the sides as a result of the hip treatment. A white satin hat with glycerined ostrich trimming contributes much to the success of this costume. HE flat back, featured by Parisian couturiers

in their newest tailleurs, is emphasized in a white serge gown (center) with its coat-skirt applied at the low waist line. The high collar, cut in one with the coat, and the long slit sleeves are pleasing details, as are the pointed extensions over the hips. Rows of cloth-covered buttons trim the coat-skirt, and two are added at the top of

Alastrim is New Disease

fondness for the short skirt.

"Given a disease which looks like smallpox, but does not umbilicate, which spreads like wildfire, yet has a mortality rate approaching zero, whose eruption comes out in a suc-cession of crops, but which is not chickenpex, which is modified by vaccination, but whose unvaccinated convalencents may be vaccin-ated convalencents may be vaccin-tack of smallpax does not protect and which does not protect against smallpox, and you have some problem," says the New York Medical

That epidemiological enigma is called by a variety of names—alastrim, Amaas, West Indian modified smallpox, and pseudo smallpox, and is distributed in the Caribbean lit toral, Brazil, the Mediterranean area, South Africa, Great Britain, and more recently in Canada. On the Island of Jamaica alone several thousand cases have occurred since July, 1920.
"From the viewpoint of public

"From the viewpoint of public health the disease is smallpox, yet it does not seem to increase in virulence, to become hemorrhagic or to produce definite scarring. Economically it is a serious disease, because so many workers are placed in enforced idleness by it. yet few save feeble infants and pregnant women die."

The Woman Observer

The little librarian has trained herself to a splendid control of the facial muscles through a long course of varied requests, but she nearly disgraced her profession the other day when a young girl demanded "Jane Eyre." by Henty or Dante, "she couldn't quite remember which."

SPRING IN THE SUBURBS. Spring is here! Yes, verily, Subany evening train carefully carrying pasteboard boxes from which issue indignant peepings. In other words, poultry yards are being stocked with tiny bits of yellow chickens. which are destined to become the chief topic of conversation and the greatest source of care to many a family in the weeks to come

Without News

The Empire of Morocco, quite extensive, and with much wealth. is the largest and most important country in the world that is without a newspaper. This condition, however, is not expected to last

Teach Chicks To Roost

It is often advisable to teach the of age, say poultry specialists of the United States Department of Agriculture. When they are allowed to remain on the floor ft is difficult to keep them clean and to keep them from crowding. If wide roosts -3 to 4 inches-are used, there is but little, if any, more danger of crooked breasts than if the chicks are allowed to remain on the floor.

The chicks can generally be taught to roost by putting the perches near the floor, but if this plan is inconvenient or does not prove effective the chicks may be placed on the perches after dark for a few nights until they have learned to go there of their own accord. Where a large number of chicks are brooded together aroun! a brooder stove it is a good plan to place roosts in the house when the chicks are 4 or 5 weeks old, so that the larger and stronger chicks will start using the roosts while the weaker chicks still stay around the brooder hover.

If soap is rubbed on white silk it makes it yellow.

Eat Plenty of Spinach

WELL AND HEALTHY the boiling water and let it boil ten minutes, counting from the time it begins to boil. When it begins to boil, draw the cover of the saucepan a little to one side to allow the steam to escape. At the end of ten minutes pour the spinach into a colander, and when the hot water has passed off pour cold water over it. Let it drain well and misce coarse or fine, as is suitable for the manner in which it is to be served.

One peck of spinach will make about one and a half pints when blanched and minced.

SPINACH WITH CREAM.

NE of the first vegetables in the garden or on the market in the early spring is that reliable standby—spinach. The shoots should be cut regularly; if not, the old shoots become tough and rank flavored.

Spinach furnishes little body energy, but it is exceptionally rich in iron and in one of the impertant vitamines, and so is a val-uable food, say specialists in the United States Department of Agriculture. It contains little starch and only a suggestion of sugar, and is therefore one of the veg-etables that physicians include in the bill of fare of many invalida who require a diet without these carbohydrates.

CLEAN SPINACH. To clean the spinach cut off the roots, break the leaves apart and drop them into a large pan of water, rinse them well, and lift them into a second pan of water. Do not pour the water off over the spinsch or the grit that has been washed off will get back on the leaves. Continue washing in clean waters until there is not a trace of sand on the bottom of the pan. If the spinach is at all wilted, let it stand in-cold water until it becomes fresh and crisp. Drain from this water and blanch as follows:

For half a peck of spinach put in For half a peck of spinach put in a large saucepan three quarts of boiling water and one tablespoon of salt. Put the drained spinach in

The Best Use

Of Bachelors

A 25 foster children to think of him and love him as their spiritual daddy—that is the kind of interesting personality I have re-

journey. There was a strange, in-teresting light in his eye and a musical note in his laughter as he

told me the story of his large "fam-

ily" of little ones.

No, this silver-haired bachelor child lover was not a crank. He was most sane, and his methods of fostering the fatherless should ap-

peal strikingly to the 100,000 cou-

firmed bachelors of America. Like many others, he had been devoted

to an aged mother till her passing away left him beyond the notion of

so, instead of bringing a family

of his own into the world, he began

by adopting five little ones who lost their father. He provided them and

spondence.

50-YEAR-OLD bachelor with

½ peck spinach.
2 tablespoons butter or other fat.
1 tablespoon flour.
1 teaspoon salt.
½ teaspoon pepper.
½ pint cream or milk.
Blanch and mince the spinach.
Put the butter or other fat in a saucepan and on the fire. When het add the flour and stir until smooth and frothy, then add the minced spinach and the salt and pepper. Cook for five minutes, they add the milk or cream, hot, and cook three minutes longer. Serve SPINACH WITH EGG.

SPINACH WITH CREAM.

1/2 peck spinach.
3 tablespoons butter or other fat.
1/4 teaspoon pepper.
2 eggs.

using two teaspoons of the sait in the water in which the vegetable is and chop rather fine, return it to the saucepan, and add the salt, per-per, and butter or other fat. Plac-on the fire and cook ten minutes. Heap in a mound on a hot dish and garnish with the hard-boile i eggs, cut in slices.

SPINACH COOKED WITHOUT

Fresh spinach when washed hokenough water for cooking. Put the spinach into a covered saucepan and cook for ten minutes. Press down and turn the spinach over several times during the cooking. At the into a chopping bowl, and minc rather fine. Return to the sauce pan and add the seasonings, allow ing for half a peck of spinach two other fat and a teaspoon of sal Simmer for ten minutes; or if ver-tender, five minutes will be suffk

Spinach cooked in this manne will retain all its salts and the fla vor will be stronger than when blanched (boiled in water). young, tender spinach this is no objectionable, but when the overgrown vegetable is cooked in it own moisture the flavor is strong

ties and regularly sent gifts and remembrances. And, though con-stantly traveling and far distant, he has continued a fatherly corre-Prize Cake But the five were only the beginning. Other fatherless groups, twos, fours and fives, came under the favor of this strange paternal devotion until a quarter of a hun-dred had entered his scattered

A memorandum book with all the names and addresses of the memwhich were to be seen the bright photos of all the motley group; a placed the tiny gifts from his dis-tant ones; and best of all treasures, one for frosting 2-3 cup of sweet milk a box filled with their baby scrawls 1½ cups of flour 2 teaspoons of baking powder.

and childish letters—these consti-tuted the best of the furnishings of the happy bachelor quarters. Now, here was a man who was unusually successful in business, who was widely read in the best literature, who constantly nourish-ed his mind on the finest of the literary art, and who literally lived in the hearts of twenty-five father-less children. It was all a charming revelation to me, and one which I resolved to pass on to the other men of the non-marrying type.

A grating of nutmeg gives a nice flavor to boiled rice and other cereals, although most cooks only use it as flavoring to baked milk puddings. Many French cooks use this flavoring, but slightly, in fruit

Recipes Washington's Best Sub-

mitted in Times Cake Contest—Clip Them.

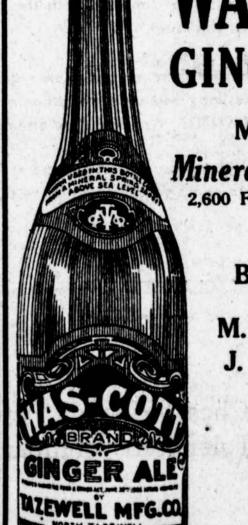
2-3 cup of sugar, scant 1/2 cup 2 eggs, save out the white of

FILLING. 4 pounds of pears chopped fine. 3 pounds of sugar (brown or

white) Cook one-half hour, or more. Add ne pound chopped figs, cook until I prepare this filling in the fall

and put into fruit jars for use un-til the next fruit season. Enough filling may be taken out, and the jar closed until you wish to fill another cake. FROSTING.

One cup of sugar, 11/2 cups of warm water, boiled until it threads, then add beaten whites or two eggs, and beat until cool. Flavor with a few drops of mapeline.—Mrs. J. W. Ingram,



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